



This Brace Doubles the Strength

and right where a barn needs it most. Each separate rafter of

PEDLAR'S STEEL BRACE "WARDLE PATENT" BARN

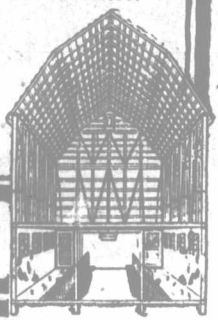
is double braced with steel at both the ridge and hip. Strong as a solid steel rafter, from wall to wall. No wonder the Pedlar Barn is stronger. No wonder it will remain as firm and rigid fifty years from now as it is to-day. And this is only one of its exclusive advantages. Full particulars on request, with free estimate of cost. Write!

THE PEDLAR PEOPLE LIMITED
(Established 1861)
Executive Office & Factories:

OSHAWA, ONT.

Branches:
Montreal
Ottawa
Toronto
London
Winnipeg

Write for Plans & Blue Prints



Agents Wanted

To represent well-known Canadian Fertilizer Manufacturer. Excellent proposition for energetic and reliable parties.

Apply Box 32

Farmers' Advocate, London

Harab-Davies Fertilizers

Yield Big Results

Write for Booklet.

THE ONTARIO FERTILIZERS, LTD.
West Toronto

Save \$100 and get tone, durability and all-round excellence equal to the world's best pianos. The

SHERLOCK-MANNING

20th CENTURY PIANO

is undoubtedly

"Canada's Biggest Piano Value"

Write Dept. 18 for catalogue "T".

THE SHERLOCK-MANNING PIANO CO.,
London - Canada

(No street address necessary)

YOU CAN ASSURE YOUR FAMILY A MONTHLY INCOME FOR LIFE

or assure yourself an income during your old age by means of an

Imperial Monthly Income Policy

Write for particulars now and mention the Farmer's Advocate. Address:

IMPERIAL LIFE ASSURANCE CO.,
of Canada

Head Office: TORONTO

in alternate spoonfuls and baked in one loaf as a "marble cake."

Variation No. 5.—Divide the batter in four. Color one part with melted chocolate and another with pink cake-coloring, leaving two layers white. When baked put the four together in this way: brown for the bottom layer, then white, then pink, then white on top. Jelly may be used between. This makes a very pretty "ribbon cake" when cut in slices.

Variation No. 6.—When part of any of these cakes has become stale it may be steamed and served with a good sauce as hot pudding. Or it may be made into a delicious "trifle" as follows: Crumble the cake in a glass dish, mixing with it some chopped nut-meats. Over all pour some fruit juice of any kind. Finally add a little boiled custard and serve cold.

Stock Fruit Pudding.

Keep an enamelled or "granite" pudding-dish of just the right size on hand. Put fruit of any kind, with sugar to sweeten, in the bottom and cover with batter or pastry. If the fruit is firm you may use the batter; if very juicy, as when stewed or canned fruit is used, the pastry may be preferable.

Pastry for Pudding.—Sift together 2 cups (level) of flour and $\frac{1}{2}$ teaspoon baking powder. Rub in 3 heaped dessert spoonfuls of butter, and add a little cold water to make into pastry. If the butter is very fresh a pinch of salt should be sifted in with the flour. A teaspoonful of sugar may be added also if liked. Mix the dough with a knife and handle just as little as possible. Bake in a hot oven. If the pastry is brushed over with a little sweet milk before it is put into the oven it will brown prettily.

Roly-poly.—Roll out the pastry, made as above, spread with jam, roll up and bake or steam. Serve with cream and sugar.

Apple Pudding.—Cut the cores out of nice tart apples and peel them. Cut off bits of pastry made as above (do not roll it first) and place an apple on each piece. With floured hands work the pastry up around the apple. Fill the hole in the centre with sugar and add a clove or two, then work the pastry all over the top. Brush with milk and bake from $\frac{1}{2}$ to $\frac{3}{4}$ hour in a sharp oven. The pastry should be divided evenly into as many pieces as there are apples. The quantity of pastry given should cover 4 to 6 apples, depending on size. Serve with cream and sugar.

Fruit and Cornstarch Pudding.—An easily made pudding very nice for a hot day has for its foundation any kind of fruit—berries, currants, gooseberries, etc. Stew the fruit with enough sugar to sweeten it nicely. When cooked enough add cornstarch to thicken, blended in a little cold water. Serve cold with rich, sweet cream and sugar. If liked, the beaten white of an egg may be folded into the mixture, and the pudding served with a boiled custard made with the yolk of the egg.

A Stock Pie.

Cream Pie.—Beat 1 egg, add a large cup of milk, a tablespoonful of cornstarch dissolved in a little milk, a little sugar. Cook until thick enough, stirring constantly, then flavor with vanilla and pour into the pie-shells. When cold cover with a thick layer of whipped cream.

This makes a very nice pie just as given, but the recipe may be varied in many ways. 1. Cooked cherries may be put in the bottom of the pie-shell and the filling poured over. 2. Mashed bananas may be added. 3. Sections of orange may be added. 4. Shredded cocoanut may be added.

Letter from Our Shut-in Friend.

Dear Ingle Nook Friends.—

As I always try to write you a letter in June, I will again try to write while alone in my room. For time quickly passes, July almost here, With its flowers and sunshine and much to give cheer.

Well dears this is a bright, sunny day, glorious to see the sunshine. How eagerly we looked for it after all the rain and cool weather. How few think

of the giver, but let shadow come awhile and after, when sunshine comes, how thankful people are then! This is a time of pleasures not known of years ago; autos fly up and down, and there are all kinds of amusements, and how people do go and enjoy it, but the shut-in ones are left more alone. Yet in the quiet hours Jesus, the comforter, says, "I will never leave nor forsake thee."

It is July now. I could not finish this before, and on reading the Quiet Hour of June 29 about the poor woman feeling Jesus' presence so near her, and I do know it can be, for I saw Jesus so plainly over my bed one morning as I lay alone and heard Him say, "Not yet; wait yet a little while."

The room seemed full of brightness. How grateful the Lass is for those kind letters and cards. I am often lonely dears. My flowers still bloom to cheer others, so much to be thankful for, counting up the blessings from day to day, hoping each of you have a pleasant summer, and especially our busy workers, dear Hope and Junia. I am sorry not to think of something to send to help the Nook, but am afraid it is impossible now. Where are Bernice and Ruby and Anna, Margaret and so many others? Do write again. How far the dear Advocate goes! I wonder if they take it still over in Australia? Thanking each one again for kindness shown me.

Your shut-in friend,

LANKSHIRE LASS.

Wellington Co., Ont.

Hard Soap.

"C. P. A." and others kindly sent methods for making hard soap. We thank all, but will close with the following for the present:

Dear Junia.—I noticed a request in "The Farmer's Advocate" for a recipe for hard soap, made with Gillett's Lye. There are always directions on each can, but here is a recipe somewhat different which I saw in "The Farmer's Advocate" a few years ago, and which I almost always use.

One quart water into which put one tin of lye, then cool to 80 degrees. Six pounds grease heated to 120 degrees. Two tablespoonsful ammonia and one tablespoonful borax stirred into the grease. Pour the lye slowly into the grease, stirring constantly, and also for about ten minutes afterwards.

This recipe is for just pure grease. On the wrapper of the lye can will be found a good recipe for rough grease and bones.

Lanark Co., Ont.

"PANSY."

House Plant Queries.

Dear Junia.—As my father has taken "The Farmer's Advocate" for some time, I like reading the stories in it, and I find it very interesting for lots of things. I now come to ask a few questions about house plants. (a) Should you water house plants every day? If not, how often? (b) What kind of soil would be best to plant them in? (c) How many days should it take young plants to root?

Wellington Co., Ont. SUBSCRIBER.

Some marsh plants, e.g., the Calla, may need water every day during the growing season; the umbrella plant even does best when the pot in which it is growing is kept in a bucket of water. A general rule for other plants is to give them water whenever the soil seems dry. This can usually be ascertained by the noise given forth by the pot when it is tapped on the outside. Give enough water to soak through but not to run out freely, as that is likely to wash away some useful food constituents for the plant.

Soil scratched from about the grass roots in old sod is said to be one of the very best potting soils.

The number of days required for rooting will depend altogether on the kind of plant and favorableness of conditions.

Sunday Knitting.

There are still some letters on this subject. We have been interested in having the different opinions, but as so many have appeared, the letter from "E. M. P." closes the list.

Dear Junia.—Never before have I written this Circle, but I have always enjoyed the wise counsels and helpful suggestions given therein. But I was sadly disappointed at your answer

given to a question re Sunday Knitting. If many "really good" women knit on Sundays, I wonder if they realize the harm they may do. To many, it is but the thin edge of the wedge that will open up to doing other things on Sunday besides knitting. We must not let the Sabbath be lightly or wrongfully spent, and even in these strenuous times, surely we can give the Master one day in seven exclusively for Him. As a busy girl on a large farm, I find I can so arrange my work as to have a certain amount of time each day for knitting. I have several near and very dear friends overseas in the King's uniform, for whom I would sacrifice a very great deal, but not the principles instilled into me from earliest years, to keep holy the Sabbath day. When our boys come back, (those of them who will live to do so) let them find us sticking close to the God who alone can give the victory to a right-living people. If knitting is to be a Sunday occupation, many will make it an excuse for absenting themselves from God's house, from the Sunday School, and many will bring in other occupations to desecrate the holy day. We must look to the welfare of our country after the war, and our present actions will determine what the future will be. Let us follow closely in His steps.

A. M. P.

Working System.

Dear Junia.—I have been a silent reader of your Circle for fifteen years, and like many others have come for help. Will you please tell me the work that should be done on each day of the week—so as to have a short rest each afternoon, where there are two doing the work and living in the country? Also, tell me the correct way to set a table. Thanking you very much in return. Your interested reader.

Huron Co., Ont. BROWN EYES.

It seems to me that so much depends upon circumstances that each will have to make out a system for herself; a plan that would suit one very well indeed might not suit another at all. One hint that might be mentioned is that a great many people now prefer to have Tuesday rather than Monday for wash-day. This gives a chance to "tidy up" after Sunday without being over-worked. Friday may be sweeping-day, and Saturday forenoon set apart for baking.

I think it would be very interesting if some of our readers who have worked out satisfactory plans would write us about them. Then each could pick and choose, taking an idea here and there, and adapting all to her own needs. It is certainly very desirable to arrange ones household work so as to leave a little time for other things. Will some of our practical women who have achieved practicable plans kindly answer? A picture for setting a table will be given soon.

The Scrap Bag.

To Remove Scorch From Linen.

Dip the article in soapsuds and hang in bright sunshine. If this does not remove the scorch dip it in a solution of borax and expose to the sunshine, repeating again and again until all trace has gone.

To Keep Butter Usable.

If the ice supply runs out in hot weather put the butter in a bowl in a pan of cold water. Invert over it a flower-pot, and cover with a damp towel, letting the ends go into the water. Put in a cool place where the air can circulate freely, and the evaporation will tend to keep the butter cool and firm.

A Refrigerator Hint.

Fish and other foods which leave odors after them should be put in a tin box or pail with a tight-fitting lid before being placed in the refrigerator.

A Handy Funnel.

If you want to use a funnel, and a tin one is not at hand, take half an egg-shell with a hole punctured at the bottom.

To Remove Obstinate Stains.

This is recommended for all white goods. Put a tablespoonful of sulphur